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U. S. Department of Agriculture

Housekeepers' Chat

Tuesday, February 5, 1929

NOT FOR PUBLICATION

Subject: "Pin-Wheel Cookies for the Cookie Jar." From Bureau of Home Economics, U. S. D. A.

Bulletin available: "The City Home Garden."

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"Did you read the paper last night?" asked Uncle Ebenezer, reaching for his fifth hot biscuit.

"No," I replied. "I was too busy to read the paper. Any news in it?"

"Not news exactly. But your literary friend has written an article which will not set very well with you. He says that women are not efficient housekeepers, that they don't realize how much labor can be saved by putting off today's task until tomorrow. He says that the hardships of housekeeping are 'grossly exaggerated'. What do you think of that?"

"Not so much. Has my literary friend ever kept house?"

"Yes. Take the matter of dishwashing, for instance. He says he has changed the whole system of dishwashing. He arranges the used plates neatly in the kitchen sink. Instead of washing them immediately, he has adopted 'the more sensible scheme' of reaching into the cupboard for clean china. When he has used all the plates in the cupboard, he washes the dishes. Is that a good method, Aunt Sammy?"

"Oh, shucks, Uncle Ebenezer! He doesn't know a thing about housekeeping. I suppose he thinks cooking is as easy as falling off a log?"

"Easier. He says that yesterday he prepared three meals for himself, and spent only 15 minutes in the kitchen. For breakfast he had canned peaches, dry cereal and cream, and part of a leg of lamb he found in the ice box. For luncheon he had cold baked beans, canned spinach, also cold, leg of lamb and a bouillon cube. He says he could have made soup of the bouillon cube, by boiling some water, but there was just as much nourishment, in chewing it concentrated. For dinner he had hot tomato soup, omelet, fried potatoes, cold lamb, and half a grapefruit. It took him only eight minutes to get dinner. The potatoes had been boiled several days before he took up housekeeping."

"Yes," I said, interrupting Uncle Ebenezer, "and I'll bet the soup was canned, and I'll bet the omelet was a complete failure, so far as looks are concerned. Am I right?"

"Well, yes, He says he likes 'good substantial foods, taken out of tins with good labels, and prepared with loving care.'"

"What a life!" I said. "Does our literary friend have any other labor-saving ideas about keeping house?"

"Yes, In the matter of making beds. When he gets up in the morning he turns the bedclothes down and opens a window. At night, he shuts the window and pulls the bedclothes up again. 'It is as simple as that', Aunt Sammy. Say, do you have any more of those fancy pin-wheel cookies we had for dinner last night?"

"Yes," I said, "but there wouldn't be any cookies, or any biscuits, or any of the other things you like, if I spent only 15 minutes a day in the kitchen. And how would you like to have cold lamb served to you, three times a day? And how would you like to eat canned spinach, cold? And how would you like -- "

"Oh, I wouldn't!" said Uncle Ebenezer. "I wouldn't like it at all, Aunt Sammy! Please don't take me seriously. Are there any more of those perfectly delicious chocolate cookies left? Or has Billy eaten them all?"

I found three cookies, in the cookie jar, and Uncle Ebenezer went away happy.

Speaking of these cookies, they're the main thing on the program today. (I almost forgot them, too - I was so interested in the poor fellow who has to eat cold canned spinach.) Did you ever hear of Pin Wheel Cookies? They are made of chocolate and white dough, and are most attractive, for company luncheons or suppers. Tomorrow I shall broadcast a menu for a company luncheon, which includes these cookies.

Now, if everybody is equipped with pencils and notebooks, I'll tell you how to make Pin-Wheel cookies. You will need nine ingredients:

1/8 cup milk	2 teaspoons baking powder
2 cups sifted flour	1/4 teaspoon salt
1/2 cup butter	1-1/2 teaspoons vanilla, and
1 cup sugar	1 square unsweetened chocolate, melted
1 egg	

Listen closely, and I'll read again the nine ingredients for Pin-Wheel cookies: (Repeat ingredients)

The first thing to do, when you make the cookies, is to cream the butter. That's right, cream the butter. Then, add the sugar, and the egg and milk which have been beaten together. Is that perfectly clear? After you have creamed the butter, add the sugar, and the egg and milk which have been beaten together. So far, so good. To this liquid mixture, add the sifted dry ingredients, and the vanilla, and stir until thoroughly combined. Then, divide the dough into equal portions. Into 1/2 of the dough, mix the melted chocolate. Now you have chocolate dough, and white dough. Roll out 1/2, only 1/2, of the

chocolate dough, into an oblong sheet, about 1/2 inch thick, on a lightly floured board. Over this sheet of chocolate dough spread 1/2 of the portion of white dough, and pat out into the same size as the chocolate dough. Now you have a sheet of chocolate dough, and on top of it a sheet of white dough. Beginning at the end of this oblong sheet of chocolate and white dough, roll it up as you would a jelly roll. Then make a similar roll of the remaining portions of chocolate and white dough, putting the white on the bottom, and the chocolate on top. Wrap these rolls of dough carefully in waxed paper, and put them in a cold place, overnight, to chill thoroughly. In the morning, cut them into very thin crosswise slices, with a sharp knife, and bake in a moderate oven, until they are lightly brown.

It is necessary to have the cookie mixture very cold, if it is to be cut into thin slices for baking. Store the cookies in a tightly covered jar, so that they will hold their crispness. Tomorrow I shall give you the rest of the menu, for a company luncheon.

Before I give you the menu for today, I'll answer one question: "Please tell me whether you have any bulletins for the amateur gardener, who has only a small back yard to garden in."

Yes sir; send for W.R.B.'s bulletin, called "The City Home Garden." It's free.

Take your pencils again, and let's write this menu: Liver and Bacon; Whole Hominy; Buttered Peas; Broiled Peaches; and Cup Cakes.

The only thing in that list which needs explanation is the Broiled Peaches. Use large canned peaches, drain them from the sirup, place them in a shallow baking dish, pour melted butter over them, and place them under the broiling flame, or in a regular oven. Leave them in till they are delicately brown. Serve hot. Broiled peaches are mighty good served hot with the meat course of a meal, or for dessert, just as you prefer.

Check the menu, please: Liver and Bacon; Whole Hominy; Buttered Peas; Broiled Peaches; and Cup Cakes.

Tomorrow I'll tell you about the company luncheon.

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